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Jan 4, 2001

DERWENT-ACC-NO: 1997-312511  
DERWENT-WEEK: 200107  
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TITLE: Edible fat spread containing conjugated linoleic acid tri:glyceride(s) -  
gives improved blood lipid profile when used as part of daily diet

INVENTOR: LIEVENSE, L C; MCNEILL, G P ; MEIJER, G W

PATENT-ASSIGNEE:

ASSIGNEE	CODE
UNILEVER PLC	UNIL
LIEVENSE L C	LIEVI
UNILEVER NV	UNIL
VAN DEN BERGH <u>FOODS</u> CO	VBERN

PRIORITY-DATA: 1995EP-0203111 (November 14, 1995)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
AU 728306 B	January 4, 2001	N/A	000	A23D007/00
EP 779033 A1	June 18, 1997	E	008	A23D009/00
AU 9671754 A	May 22, 1997	N/A	000	A23D007/00
CA 2190241 A	May 15, 1997	N/A	000	A23D009/00
ZA 9609573 A	August 26, 1998	N/A	016	A23D000/00
US 6159525 A	December 12, 2000	N/A	000	A23D007/00

DESIGNATED-STATES: AT BE CH DE DK ES FI FR GB GR IE IT LI NL PT SE

CITED-DOCUMENTS:1.Jnl.Ref; GB 1282786 ; JP 06276939 ; US 5070104 ; US 5208356 ; WO 9416690 ; WO 9606605

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
AU 728306B	November 12, 1996	1996AU-0071754	N/A
AU 728306B		AU 9671754	Previous Publ.
EP 779033A1	November 8, 1996	1996EP-0203106	N/A
AU 9671754A	November 12, 1996	1996AU-0071754	N/A
CA 2190241A	November 13, 1996	1996CA-2190241	N/A
ZA 9609573A	November 14, 1996	1996ZA-0009573	N/A
US 6159525A	November 14, 1996	1996US-0749122	N/A

INT-CL (IPC): A23D 0/00; A23D 7/00; A23D 9/00; C11C 0/00

ABSTRACTED-PUB-NO: EP 779033A  
BASIC-ABSTRACT:

Edible fat spread (I) contains a fat phase (a) and optionally an aqueous phase

(b). The fat in (a) contains triglycerides of fatty acid residues of which 0.05-20 wt% are CLA (conjugated linoleic acid residues and at most 50 wt% are other saturated or trans-unsaturated residues.

Also claimed is a process for producing a spread, comprising: (i) incorporating free CLA into triglycerides; (ii) combining the obtained mixture with triglyceride fat; (iii) preparing a fat composition that includes the fat blend as the fat component; and (iv) processing the composition and optionally combining with an aqueous phase composition to form the spread.

ADVANTAGE - Spread has sensory properties as good as corresponding spreads without CLA. They can be used in a daily diet and give an improved blood lipid profile.  
ABSTRACTED-PUB-NO:

US 6159525A

EQUIVALENT-ABSTRACTS:

Edible fat spread (I) contains a fat phase (a) and optionally an aqueous phase (b). The fat in (a) contains triglycerides of fatty acid residues of which 0.05-20 wt% are CLA (conjugated linoleic acid residues and at most 50 wt% are other saturated or trans-unsaturated residues.

Also claimed is a process for producing a spread, comprising: (i) incorporating free CLA into triglycerides; (ii) combining the obtained mixture with triglyceride fat; (iii) preparing a fat composition that includes the fat blend as the fat component; and (iv) processing the composition and optionally combining with an aqueous phase composition to form the spread.

ADVANTAGE - Spread has sensory properties as good as corresponding spreads without CLA. They can be used in a daily diet and give an improved blood lipid profile.

CHOSEN-DRAWING: Dwg.0/0

TITLE-TERMS: EDIBLE FAT SPREAD CONTAIN CONJUGATE LINOLEIC ACID TRI GLYCERIDE  
IMPROVE BLOOD LIPID PROFILE PART DAILY DIET

DERWENT-CLASS: D13

CPI-CODES: D03-C02; D03-H01T;

UNLINKED-DERWENT-REGISTRY-NUMBERS: 0419U; 1514S ; 1662U ; 1704S ; 1706S ; 1833U

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1997-100677